

# Five-course Plant-Based Wine Pairing Dinner with Vegan Guest Chef Jean-Christian Jury at Layan Residences by Anantara



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Anantara Layan Phuket Resort welcomes world renowned plant-based chef Jean-Christian Jury for an unforgettable night of mindful, sustainable dishes, perfectly paired with organic fine wines, in a stunning setting of Layan Residences by Anantara, luxury beachfront villas and residences with panoramic views of the Andaman Sea.

Owner of Berlin's La Mano Verde and author of *Vegan: The Cookbook* - a comprehensive compendium of more than 450 vegan recipes, Chef Jean-Christian hails from Toulouse in France. Now based in Los Angeles, he celebrates the positive benefits of pioneering plant-based, eco-conscious cuisine by bringing his creations to diners all over the world. On 11 August 2018, in a luxurious and intimate villa setting at beautiful Layan Residences, he will serve five courses of his innovative raw and vegan recipes, many of which are also gluten free, teamed with organic and biodynamic wines from around the world, selected by the resort's in-house wine guru.

Proving that healthy lifestyles needn't require giving anything up or forgoing flavour, Chef Jean-Christian's creative cuisine opens the door to new eating habits.

Chef Jean-Christian emphasises a balance of taste, texture and colour in his cuisine, and his menu promises vibrant flavours and striking visual artistry:

La Mano Verde - Five courses by Chef Jean-Christian Jury

Avocado, Coconut and Lime Gazpacho (raw) GF

Haas Avocado blended with coconut water and coconut pulp, cherry tomatoes, chili, lemongrass, ginger and turmeric roots, topped with garden fresh mini cress, purple shiso and a cilantro coulis. Wine pairing: Giesen Estate Organic Sauvignon Blanc, Marlborough, New Zealand 2015: Organic wine

Green Papaya, Fennel, Mint and Green Apple Salad (raw) GF

Shredded green papaya, Granny Smith apple and fennel bulb in a mint-lime dressing, topped with garden fresh sprout selection.

Wine pairing: Domaine de la Cadette Bourgogne Vézelay La Châtelaine, Burgundy, France 2015: Organic wine

Spiced Caponata and Emperor Rice (fusion) GF

Traditional Italian caponata spiced with a mix of red and yellow curry, served with Chinese emperor black rice topped with hazelnut cream and toasted walnuts.

Wine pairing: Olivier Riviere Gabaxo, Garnacha / Tempranillo, Rioja, Spain 2016: Organic wine

Fettuccine with Caramelized Onions, Shiitake, Portobello and Vegan Feta Cheese

Fettuccine served with stir-fried caramelized onions, spinach, shiitake and portobello mushrooms, topped with vegan feta cheese and vegan parmesan.

Wine pairing: Domaine de Bellevue Champ des Cailloux, IGP Loire Valley, France 2016: Organic wine

Raw Mango, Lychee and Mangosteen Cheesecake (raw) GF

A three-layer raw cheesecake made with fresh honey mangos, lychee, coconut and cashew nut cream and a mangosteen glaze, topped with medjoul dates, pecan and dark chocolate crust.

Wine pairing: Domaine Zind Humbrecht, Gewürztraminer, Alsace, France 2014: Biodynamic wine

Price at THB 2,900++ per person for five-course plant-based set dinner with wine pairing on 11 August 2018 at Layan Residences by Anantara. (Price is subjected to 10% service charge and 7% government tax.)

For more information or reservations, please call 076 317 200 or email the team at [fb.alay@anantara.com](mailto:fb.alay@anantara.com).